Garlic Prawns

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 cloves of garlic- minced
- 10 large prawns (U 10/20), devined, keep the head and shell
- Cooking oil
- 1 knob of butter
- Flour
- 1 tsp of paprika
- Salt
- Pepper
- Coarse sea salt

Instructions

1. Mix the flour, paprika, salt and pepper together
2. Coat the prawns with the flour mixture
3. Heat up the wok, add cooking oil and butter
4. Add garlic.
5. Slowly dip the prawns into the wok and cook for about 2 mins on each side
6. Sprinkle a pinch of sea salt.
7. Serve.